

TENUTA BELLAFONTE

Sperella

— 2019 —

Montefalco Bianco DOC

APPELLATION	Montefalco Bianco DOC
PRODUCTION AREA	Torre del Colle Bevagna (Umbria)
VARIETAL	100% Spoletino
VINE AGE	6 years
ALTITUDE	250 - 320 metres above sea level
TRAINING SYSTEM	Guyot
PLANTING DENSITY	4.000/ha
SOIL TYPE	clay alternating with marl
AVERAGE GRAPE PRODUCTION	8000 kg/ha
VINIFICATION	spontaneous fermentation with indigenous yeast
AGING PROCESS	5 months in stainless steel
CLARIFICATION	unfiltered
ABV	12,5%
TOTAL PRODUCTION	8,276 bottles
SERVICE TEMPERATURE	10° - 12°C (52°F)

NOTE DI DEGUSTAZIONE

An intense straw colour, with aromas of lime, bergamot, pineapple and freshly cut grass on the nose. A note of brewer's yeast opens into a rich, articulated palate, characterised by an intense freshness and marked mineral finish.



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